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*Lettuce Taste The Difference*

The purpose of this project is to create a new flavor of lettuce. The hypothesis of this project is that the flavors will be absorbed by the lettuce and will create a new tasting lettuce. The basic procedure for this experiment is: fill twelve cups halfway with moistened soil. Put three seeds in each cup and sprinkle dirt on top. Use a grow light and wait until the seeds sprout. (30-50 days). Once the plants have leaves use this mixture: for every one half cup of water add one teaspoon of flavoring (Tabasco sauce and orange extract). There were four cups of tap water (control), spicy, and orange lettuce. The data collected was inconclusive. On the fifteenth day the spicy lettuce died, because the root system had been clogged by salt and vinegar and dehydrated. On day 27 the control grew to 70 mm and the orange lettuce grew to 55 mm. It is important for the plants to be at full height because they hold more flavor the larger the leaves get. Only 2 out of the 5 tasters used could taste orange. The person who definitely detected orange got a lot of stem, so stems may hold the most flavor. These findings led me to believe this experiment is possible to prove. If more flavoring were added to the water, the lettuce would have had stronger flavors. It was expected for the flavors to be absorbed, but not for the spicy lettuce to die.